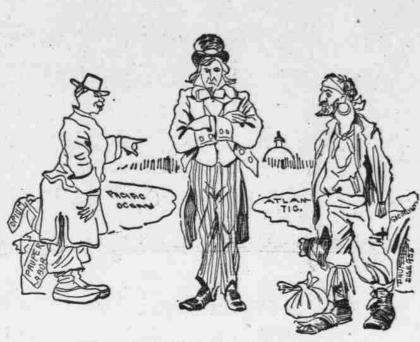
MISS PASSY-I dread to think of my thirtieth birthday. Miss Bupp-Why, what happened ?- Puck.



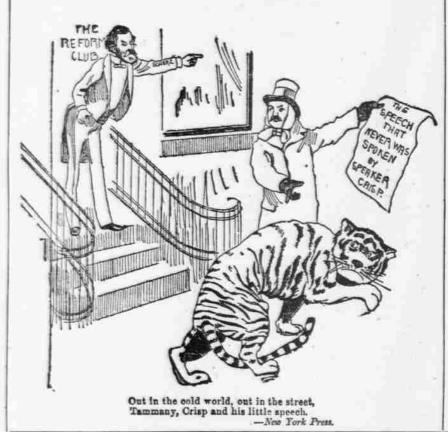
FINE ARTS AT THE FAIR-SCULPTURE -New York Evening World.



THE PESTS OF OUR PACIFIC AND ATLANTIC COASTS. UNCLE SAM-There shall be no discrimination. I will shut you both out .- Judge.



FAREWELL TO THE DUDE—THE ATHLETIC YOUNG MAN IS NOW THE FAD. -St. Paul Globe.



REPUBLICAN PASTURE WAITING .- Philadelphia Inquirer.





## A DINNER IN PARIS.

What One Must Pay in a Moderate, Respectable Restaurant.

A MEAL A LA CARTE AT 80 CENTS.

Beefsteak Comes to the Ordinary Consumer at 40 Cents a Found.

DUTIES COLLECTED ON EATABLES

CORRESPONDENCE OF THE DISPATCH. PARIS, Dec. 8.-Restaurant food in Paris is at the same time cheap and not cheap. Whatever cheapness there is in Parisian living over that in America consists rather in a higher quality obtained for the same money than in any actual lowness of price. This higher quality should be put down to the minute habits of an old established mode of life, not to be expected in a new

and rich country like America.

Something like this has recently been said by M. Paul Deschenels, who came back from his late mission in America with favorable impressions of nearly all that we have and do in the United States. He reiterates that the cost of living in the United States is not dearer than in France: You will say that living is dearer in pends more for his rent and for his clothing: but he spends less for his food. For his own salad dressing, using the contents of rent the American pays about 16 per cent of the cruet stand at discretion. Americans his entire revenue, the Englishman 11 per

cent, the Frenchman 8 per cent, the Belgian 16 per cent, and the German 6 per cent. On the contrary, for his food the American pays only 42 per cent, whereas the Englishman pays 47 per cent, the Frenchman 49 per cent, pays 47 per cent, the Frenchman is per cent, the Beigian 48 per cent, and the German 51 per cent. For sicobolic drinks and tobacco the American spends only 6 per cent, while the Englishman spends 7 per cent, and the Frenchman 13 per cent. These are only approximate figures, subject to controversy, but the general conclusion is exact. Taxed for Parisian Revenue.

Food is cheaper in America than in France. This is all the truer of our great American cities which have the first pick of the market, when comparison is made with Paris and its enormous population subjected to extra octroi duties on every pound of chicken and every box of straw-berries that pass the barriers. This municipal tax on estables and combustibles amounts every year to something like \$30,-600,000. Twelve millions of dollars are from wine and liquors, while \$6,000,000 are collected on catables and \$3,000,000 more on fuel, kerosene and oil. On horse food and provender alone more than \$1,000,000 are annually collected. Thus, not an article of food passes the fortifications but is taxed

for the city's revenue.

As a result beefsteak comes to the ordinary consumer at 40 cents a pound, a good chicken costs \$1 and one good mutton chop 12 cents. In what, then, consists the seem-ing cheapness of Paris restaurant food? The answer will be found by studying a typical Parisian restaurant.

A Mint for Pittsburg Restaurateurs The Duval restaurants, which are the property of a single company, are scattered all over Paris, and they do an enormous business. Their theory is that people of moderate means will patronize places where something like the skill, taste and care of

expensive restaurants is exercised on cheaper foods, served in very small porons. The Duvai restaurants are tempting cause the price of each dish is small. The first charge of 1 cent is for the nap-kin and cloth. This secures fresh ones for each guest. The second charge is for bread, 2 cents. There is little difference between the breakfast and dinner card; and whatever variety there may be outside of great lines trom month to month will be due to

the fluctations of the provision market. Soups are usually clear, thin and cheapexcepting now and then a savory pottage nto which peas and patatoes enter freely. Onion soup is 6 cents, with grated cheese 7 cents. This soup is a favorite, especially at nights, and in other higher restaurants; it s thought to fit one for sleep, to make the stomach clean and the breath sweet the next morning, while taken with a little grated sheese it is an excellent digestive.

somme, bouillon and bread soup are each 5 cents. There is nothing remarkable about them except that they are hot and filling, and enable a man to est a quantity of

At the Duval establishment the fish is

very often good, therefore it is only natural that the portions should be small. Among the meats plain boiled beef, without gravy or a vegetable, costs 6 cents—garnished with a vegetable it is 8 cents. Here there is a curious manipulation of prices. of meats by vegetables is charged but little extra for: but the quan tity of vegetable given is half that of a regular order. Thus, pears are 12 cents a plate but plain boiled beef "garnished" with half as many peas costs only 2 cents more than plain boiled beef alone. To eat cheaply, therefore, it is only necessary to meat dishes garnished, and to leave

separate vegetables alone. The European use of vegetables is a prime matter of complaint with Americans abroad. Sweet corn is unknown outside of Hungary and the lower Danube. Here they call it maize, and feed the young stalks to cattle. Tomatoes are not cheap and are most often too delicate, without flavor and with too much seed matter. There are no sweet potatoes, no Bermuda onions, no Lima beans; while white potatoes are used just as any other vegetable and no more. Nevertheis a good list of vegetables on the Duval card.

Customers Make Their Own Salad. Of salads there are chickory, cultivated and wild, romain, lettuce, cucumber and tomate-running in price from the chickory at 8 cents to the cucumber at 15 cents. The America. Yes and no. It depends on the name tomato salad is misleading. It means nature of the expenses. The American exalso with the rest, each customer mixes his and Englishmen occasionally ask for sugar to add. The waiter girls, although they bave brought sugar to Americans and En-glishmen hundreds of times, cannot resist a lifting of the eyebrows at every fresh de-mand. I have seen one wild with vexation when a Pittsburg dude asked for ice to cool a fresh tomato before he should cut it up in sugar and vinegar. These waiter girls at the Duval establishments are generally

> bound, like all their people. French restaurants have few puddings and no pie. If pie is desired one must consult the columns of the Paris edition of the Hera'd. The proper addresses will be found under the scare head of "corned beef hash, pie, codfish balls and other American deli-cacies." For puddings it is only necessary to take board at a moderate priced pension, preferably English.

cheerful and good, but they are custom-

The Fruits and Creams.

The Duval restaurants have a variety of sweet dry cakes, which are dear at 6 cents an order; and there is pineapple in kirsch for 8 cents, and fruit in season at varying prices. For instance, in September a smal plate of raspberries, or green figs costs 12 cents; cherries and green almonds were 10 cents, and penches were 12 cents apiece. But these fruits are very fine, especially peaches and pears; they are grown along the sunny sides of walls, the trees being trained like grapevines and constantly

They have also creams, always slightly "turned," and which partake of the nature of cheese. The ordinary Normandy cream is 10 cents a portion, and creme d'Isigny, in little brown pots, very delicate, is 12 cents. Among the desserts are sweet omelettes and rum omelettes. The sweet omelette is made by rolling the half cooked egg batter around jelly just as it is ready to take from the pap. The rum omelette is a good dish for cold days, but it does not digest well. Plain jellies, currant, cherry and plum are 5 cents a portion; mirabe strawberry and raspberry are 8 cents a portion. The last foods are the eneeses and they form an important element in a cheap

After this glance at each division of the Duval card it will be noticed how minutely the prices are arranged and how the profits must be made up from small reckonings. The Duval secret is to have no waste. The service costs nothing, as the girls are paid by tips alone. Tips, though small, add up me sums daily. The average Paris tip is five per cent on the total of the bill. Everyone tips. The management gives the girls their meals, including wine, and they choose about what food they please.

Back of the foods and always a source of considerable profit, is the wine. Everyone drinks wine or beer, and the beer is nearly

as expensive as the cheaper wine. The cheapest wine is the ordinaire, which may be had in a carafon—a small decanter—for 4 cents. It is scarcely more than a gobletful.
A bottle of the ordinaire costs 20 cents. It is not good. What they call Medde is 24 cents a bottle; it is scarcely not bad. The St. Estephe which they sell you at 28 cents might really be called not bad; while an

The most expensive Bordeaux on the

extra franc makes a grand leap toward good

Duval list is 6 francs a bottle: the most expensive red Burgundy is 5 francs; the most expensive Sauterne is 3 francs, and the most expensive white Burgundy is 2 francs. The Duvals revel in cheap champagne. It may be interesting to read the names and prices of certain brands. They are the regular champagne bottles. Tisane, \$1. The Cosmos champagne (A. G. Lemaitre) carte vert, \$1; carte bleu, \$1 20; carte doree, \$1 50. G. H. Mumm's Ay mosseux is \$1 20. These, of course, are restaurant prices. The extra charge for half bottles is 5 cents.

To conclude, there are two species of

profit in the Duval restaurants, the profit of the proprietors and the profit of the customer. For the management there is a sure profit on each article with a comparatively large profit on some notable wine, vegetables and desserts. Two other profits have not been mentioned, the hors d'ocuvre and the liqueurs and coffee. The Parisian begins his dinner with a few olives or a small bit of fancy sausage at 8 cents, and ends with a Benedictine or other digestive at about 9 cents.

A Very Satisfactory Meal.

To the customer the only profit consists in a meal of variety and good taste ap-proaching elegance, at a price little greater than that of a common feed. Let us imagine a dinner: Comsomme, 5 cents; caviare, 12 cent; salmon, with green sauce, 20 cents; roast capon with cress, 25 cents; fresh cream cheese, 12 cents; coffee with cognac, 10 cents; and the wine, say, 40 cents, total is \$1 27. If an extra soup be taken, with a half bottle more wine and another coffee, this dinner will be enough for two and cost 80 cents apiece. Neither of these prices is cheap for a meal, but see what you

And this is the best one can do in Paris a la carte. One dish, two dishes may be left out or cheaper dishes taken, but the meal will always come up to 40 cents apiece, even when two dine together. There are many restaurants where a complete dinner is given at the fixed price of 23 cents or 30 cents, but the food is not to be depended on. A man had as well go to a boarding house.

STEELING HEILIG.

STONES THAT WILL BEND.

Certain Brazilian Specimens Are Flexible Without Going to Pieces. Brandon Bucksaw. ]

Of most stones rigidity is one of the most marked characteristics and it is hard for uninformed people to believe that there are any stones that can be bent. There are some, however, that are more flexible than wood, and bend readily under slight | ment in the regular army it was stated that pressure without breaking. The most abundant of these is itacolumite, or flex-ible sandstone, which is found in large deposits in Brazil. This stone is composed of separate grains of sand cemented together with a mineral closely resembling mica or

sericite. . The minerals, being quite flexible in themselves, conier the same property upon the sandstone as a whole. The way in which the cementing material was introduced into the itacolumite is not easy of explanation. Mica and sericite are not luble and could not have been deposited

by water, like calcite or silica.

It is most probable that they were originally introduced in the form of clay or some similar material, and afterward metmorphosed by heat, pressure and superheated steam into micaceous mineral. Instances of a similar change of one mineral species into another are very common.

Playgoers are familiar with the electric bells which ring in all parts of the house just before the curtain goes up. This useful device has been adopted at Spurgeon's Tabernacle in London. Strangers are kept in the aisles until five minutes before the service. By this time the regular seatholders are supposed to have taken their places, and the electric bell signal is made, followed immediately by a general rush for

## NOTES AND QUERIES.

Queen Victoria Would Have a Big Time if She Tried the Veto.

BALLOT OF THE SLAVE-HOLDER.

The Observation of Christmas Day and

SALARIES PAID TO OUR GOVERNORS

England are often asked THE DISPATCH. in the House of Commons behind them.

Now if the Queen should veto a bill which the Government wished to have

A correspondent of New Brighton, Pa. who signs himself G. L. E., writes as fol-

lows: Under "Notes and Queries" in THE DISPATCH of December 4, in giving the names
of the officers of General Lee's old regiment in the regular army it was stated that Captain Theodore O'Hara wrote his famous poem, "The Bivouse of the Dead," for the return of a regiment of Missouri volunteers from the Mexican war. This is a very serious error, and there is nothing in the poem to indicate, in the remotest degree, that it was written for the return of living men. It is threnodial in every line-every stanza an apostrophe to the

The muffled drum's sad roll has beas The soldier's last tattoo; so more on life's parade shall meet The brave and fallen few.

The change of administrations and the likelihood of a difference of opinion between a majority of Congress and President-elect Cleveland on the silver question has been the occasion of a number of questions as to the veto power. That prerogative in the United States is pretty generally understood, but questions as to the power in Queen Victoria has never vetoed a bill since she became Queen. She could not have vetoed one without causing a revolution. The Sovereign of Great Britain does not rule; she reigns. That is, the whole management of the kingdom is in the hands of a committee of the House of Commons and House of Lords called a Cabinet; they are the Government and responsible to Parliament and the people. They remain in power so long as they can keep a majority

signed, the members of the Government would resign, and the Queen would have to ask some other members to form a Government. But they would not obtain a majority in the House of Commons, and so could not do anything; and the Queen would have to ask the Ministers whose bill she had vetoed to return to power. They would refuse to return unless she signed the bill. Meantime Parliament would be at odds and ends; everyone would be indignant at the Queen's venturing to refuse to do something which the people's representatives wished her to do; and, unless she turned about very promptly, she would find herself minus a throne. The Queen might dissolve Parliament, but there would be no one in office to issue writs for a new Parliament, so things would still be at loose ends. The sovereign has the right of veto still, but the right has not been exercised since 1707, and s practically out of date in Great Britain.

The true origin and history of the illustrious threnody is as follows: The Legislature of Kentucky passed a law providing for the expense of having the remains of all the soldiers of that State who fell in the battle of Buena Vista, fn the Mexican war, brought to Frankfort, there reinterred and a handsome monument erected over their asbes. Captain Theodore O'Hara was chosen as orator for the occa-sion of the dedication of the monument, and it was there that, for the first time, the grand elegy was made known and read to the public. The poem comprises 12 stanzas, of eight lines each, but is seldom all seen in print.

The four lines most frequently quoted are in the first stanza, which I here repro-

duce:

And glory guards with solemn round The bivounc of the dead.

What is or was "the Fronde" to which we ons in French history? STUDENT.

The war of the Fronde, or the Sling, was the name given to a civil war which broke out in France in 1648. The Paris boys used to have mimic fights, with slings as their weapons, in the city ditches; and the civil weapons, in the city ditches; and the civil war which had about as much value as one the boys' fights, was "nicknamed "The War of the Sting" by the Cardinal de Retz. Early in the autumn of 1648 Cardinal Mazarin, Prime Minister to the King of France determined to punish the Parliament o Paris for having assumed an undue indeendence, and arrested four of its members All Paris rose, and the King's mother and Mazarin fied from the city in terror of a revolution. They came back in October, but departed again in 1649. Then the nobles, many of whom were discontented at Mazarin's changes in the way of governing, joined with the Parisians, and for a time seemed as if they would bear down Mazarin. But the Prince of Conde be sieged Paris; the people of the city for

they had to pay the piper while the nobles danced, and early in 1649 a peace was made. This peace was the end of the old Fronde. The nobles, not contented with the peace, kept up the new Fronde; Conde and Maza rin made various moves on the chess-board French politics: the Parisians came in and went out: and finally, in 1653, every one being tired of the war, the King was invited back to Paris, Conde went to Spain, Cardinal de Retz was imprisoned, Mazarin was recalled to the side of the King, and the Parliament of Paris was compelled to cease its meetings. The war has been called by Michelet, the great French historian, "a burlesque," "comic in its origin, its events, its principles," "a game of livey schoolboys in the interval between the essons of those two stern and severe teachers," Cardinal Richelieu and Louis

Was there ever a time when a slaveholder could cast a ballot for each and every slave whom he owned? Daily Reader. No: that is, no slaveholder could vote for himself and for each of his slaves too. But under section 2, clause 3, of Article L of the Constitution, representatives were and are apportioned according to the numbers of the population of the various States, which were to be found by adding to the entire number of free persons three-tifths of all other persons. This gave the slaveholder an advantage, for it made his vote count for more than that of the non-slaveholder, or of the voter in the "free States." In 1843 the ratio between the representatives and population 1 to 70,680; say 1 to 70,000. the "free States" 14,000 v

many other Christian festivals at first paralleled heathen festivals, and finally

Votes elected one representative; in the slave States there were more than half as many about 25,000 were negroes, leaving 45,000 as the number of whites, of whom 9,000 were voters. So each voter in a slave State—call him a slave holder, if you pre-fer—had as much power at the ballot box as one and five-ninths voters had in a nonslave State. But this does not say that a slave holder had one vote for himself and one for each slave. At the same time that slave holders had so much extra power at the ballot box they were liable to a propor tionate increase in the direct taxes; only the United States levied no direct taxes on

How long is it since Christmas was kept for the first time? BENEDICT. What States pay the largest salaries to heir Governors? C. P. N. Since sometime in the fifth century; say about 1,150 years. Christmas is observed in December, less because this is supposed to be the actual month in which Christ was born than because some day was desired on which services commemorative of Christ's birth could be held. December, in Palestine, is the height of the rainy season, when neither shepherds nor flocks could have been at night in the fields of Bethlehem. ernors. The Romans, the masters of the world, ob-Was General Rabenck, President Grant's served their festival of the Saturnalia dur-

Private Secretary, implicated in the whisky frauds? C. Byron. ing the month of December; and it has been suggested, with a great deal of probability, that Christmas Day was instituted to sup-plant the heathen festivals. We know that He was accused of being mixed up with

supplanted them; for example, St. Valentine's Day took the place of the Roman Lupercalia; Easter took the name and place of the spring festival among the Sax ons: and other instances might be given Before the 25th of the month had been chosen, the feast was observed on January Great Deal of Sagacity, 6, the feast of the Epiphany, or Twelfth Night. The older Christmas customs partaxe of the nature of the customs preva-lent during the Saturnalia: the customs are

day seems to be good.

Is not the death of two Archbishops of York in a single year, 1891, a unique occur-rence? W. F. O. Dr. Thomson and Dr. Magee, to whose deaths you allude, did not die in the same year, but within a twelvemonth; Dr. Thomson died on Christmas Day, 1890, and Dr. Magee on May 4, 1891. But their deaths are not a unique occurrence; in 1628, to go no further back, Archbishop Tobias Matthew died on March 29, and Archbishop George Mountaigne died on October 24. But the death of two such high ecclesiasties within a twelvementh is unusual, if not unique; even in the list of the Popes such an event has happened only 14 times in the last 850 years. In 1276-77 there were four Popes, Gregory X, who died January 11, 1276; Innocent V., died June 22, 1276 Adrian V., died Angust 17, 1776; and John XXI., died May 16, 1267; and in 1590-91, Sixtus V., Urban VII., Gregory XIV., and Innocent IX., died. Since 1605, however,

What is the origin of the quotation mark? It seems to have no reason for its shape.

Poins.

no two Popes have died in a single year.

The mark was originally q-o, an abbreviation for the Latin questio, a question. The "o" was placed under the "q," and in time the present strange sign was adopted. So, too, with what the printers call a "scare mark"! It was first the Latin word "Io," an exclamation of joy or triumph; it easily became our exclamation point. The paragraph mark ¶ is the Greek letter corresponding in force, though not in form, to our letter "p." The Greek letter was composed of two upright lines, joined at the top by an horizontal line; it was the initial of the word paragraph, and so was used to indicate where a paragraph began; the heavy black spot, making the sign look like backward, and believed at that, was made to distinguish between the letter used to indicate a paragraph and the letter used to begin a paragraph.

What is meant by the words "duchy" and "duke?" W. H. E. Originally a duchy was a district governed by a duke, and a duke was a general; the word comes from the Latin dux, a leader. This idea holds in Germany, though of late the French and British idea of a dukedom has come into force there. In Germany we find the Duchy of Anhalt, the Grand Duchy of Baden, etc.; and we likewise find one or two modern dukedoms, whose dukes do not rule over any country. For instance, Bismarck declined to be created Duke of Lanenberg. In France and Great Britain for hundreds of years past there have been only two duchies, though many dukedoms, the distinction being that a duchy is a territory ruled by a duke, while a dukedom is the rank held by a These two duchies are, in Englan the Duchy of Lancaster, whereof the Queen is duke; and the Duchy of Cornwall, whereof the Prince of Wales is duke.

New York pays her Governor \$10,000 a year, and gives him a house and allowances for keeping it in order; New Jersey and a year, but do not give them houses. Ohio pays him \$8,000, and California and Illinois pay \$6,000 a year each. Ten States pay \$5,000 a year each, and Oregon and Vermont pay \$1,500 a year each to their Gov-

the frauds, and resigned as Secretary February 24, 1876. He was indicted and tried and acquitted of all participation in the ety.

frauds. He went South after his trial, and was drowned in Florida in 1884.

THE CRUEL BUTCHER BIRD. It Is Very Strong and Often Displays

mona (Cal.) Progress.] The butcher bird, that is familiar to all ranchers in this region, is considered by some of the foremost ornithologists as the most sagacious bird in America. Thomas ldham, of Kordsburg, tells us that he be

lieves it as cruel as sagacious. "I have paid lots of attention to a pair of common butcher birds at my place for six months," said he to us the other day, "and I have learned many new things about the habits of the peculiar butcher bird. A pair of them have followed me while at plowing for three or four days at a time, watching and waiting for me to overturn a nest of field-mice. When I overturn a nest they will pounce down upon the little mice, and claw and peck them to death. Then the mouse carcasses are carried away to some neighboring orange or lemon tree, and spiked upon the thorns. The birds seldom eat the mice, but just kill them from sheer love of the excitement. When they can spike a live mouse, or even a rat, on a thorn, they flutter about and chatter with themselves as if they had great fun in seeing the rodents squirm and twist in the throes of death.

"But I am most surprised to see how strong butcher birds are and what they can life and fly away with. I have often seen toads that had been impaled upon the thorns of a century plant on my place, and left to die. Because these birds are destructive to gophers and rats, they are considered the riends of the orange grower."

BUTTERPLIES IN THE MOUSTAINS.

They Appear in Sierra Nevada Above the Line of Perpetual Snow.

Pearson's Weeksy] A correspondent, writing from California, gives interesting observations upon the occurrence of butterflies at elevations much above any noted in Europe. It is remarkable, says he, that these creatures of a summer day can fly so far, and can bear such a degree of cold as they do in crossing our mountain ranges. Last summer, while on a peak of the Sierra Nevada mountains, at an altitude of 13,000 feet, I saw butterflies sailng leisurely about in the air above me with no more ado than if it had been a lowland garden. That was above the line perpetual snow. In climbing that peak I had passed over snow ten feet deep.

At another time, in the summer of 1890, I saw butterflies at an altitude of 11,000 feet on a mountain of British Columbia, near the southeastern frontier of Alaska. There was a pass, although a high one, on the nountain, and the butterflies were going through it towards the east and seemed to be migrating. Although these were not so high as those seen on the Sierra Nevada, vet in a latitude so far north it was adroris ing to see them-practically almost under the Arctic circle.

The butterflies were several thousand fee above the line of perpetual snow. As I said, they seemed to be crossing, all going in the same direction. Those on the Sierra Nevada, on the other hand, appeared to be flying about for their own pleasure, not going anywhere in particular.

DUE TO VENETIAN MUD.

Adoption of High-Herled Shoes Often Half a Yard in Height,

The National Review.] The streets of the City of Venice were often extremely thick in mud, in spite of the great sewers which dated from the tenth century. It is easily conceivable. Even now, with but 60,000 or 70,000 inhabitants. the thoroughfares between the Piazza and Pennsylvania pay their Governors \$10,000 the Rialto are sometimes sufficiently bad. We are writing of the time when the population was nearly five times what it now is. and when Venetian trade was at its zenith. Well, to combat this mud the ladies took to high-heeled shoes. As the mud grew worse the heels became taller and taller, until at length they were half a yard high, and as difficult to control as a pair of stilts without handles. The consequence was that a lady in full dress, obliged to walk but a few vards, had to be supported on both sides. This was a task for the black pages, or the lovers, who had now become a very conventional part of Venetian soci-

## MANX SUPERSTITIONS.

The People of the Isle of Man Misjudged as to Their Beliefs.

CLING TO THE PLEASANT FORMS.

The (nly Gloomy Spook Takes on the Form

of a Great Epaniel

FAIRT GUARDIANS OF LITTLE FOLKS

CORRESPONDENCE OF THE DISPATCH, 1 Douglas, Isle of Man, Dec. &-Few writers ever trouble themselves at all about the Manx people. Those have invariably set them down as "extraordinarily superstitious." Then they have galloped away, leaving the Manxmen in mist and their readers in mystery. But I have gradually come to know that, however grim-visaged the face of the one confiding the weird as sertion of uncanny belief, secretly masses of the people scout and flout them nll, save those of a tender and winsome character. Briefly, Manx folk to-day reject the essential slavery of superstitious practices, but universally insist on retaining the

One traditional spook ,which represents the evil genius of dull despair, of dumb nevitability and of rank fatalism clowers through Manx tradition as black and dreadful as the gloom of the halls of Eblis. This is the "Moody Dhoo." Tangibly and as ervstalized in tradition at took on the form of a huge, voiceless black spaniel which haunted ancient Peel Castle, the daring of whose saturic power by a drunken soldier terminated in the tragic death of the latter, as made famous in fiction and song. Generalized the "Moody Dhoo" is the sable spirit of loneliness, of impending danger, of irrevocable despair. To a people barren of book lore, impressionable with a thousand misty shadows from the past, whose mental activities are chiefly in contemplation of the saddening sea and the keening voices of mountain winds, some form of a mental "Moody Dhoo" is a logical and inevitable

pleasure of subscribing to the superstitions

themselves.

There is throughout the island an actual dread regarding the publicity of weddings. Though all the neighbors may be aware of little details leading up to the ceremony, households directly interested affect the greatest secrecy. Cooking for the feast, dressing and the like is often done with closely curtained windows at night, and when all is ready the wedding party will mount an open car and gallop to the nearest church in the gray of morning as though all the witches were after them.

But the arrival of the Manx baby brings a host of traditional superstitions, safeguards and ominous portents into immed-late activity. No one must step over it or walk entirely around it, lest it becomes dwarfed and weszened. Until baptism all babes are quite at the mercy of the fairles. The baby will remain lucky through life if it first handles a spoon with its left hand, but it will come to perfect estate if it shall have repeated tumbles out of its mother's arms, its cradle or bed before is

has attained its first birthday.

One of the most winsome of half super-stitious customs in Manxland is for the family on stormy, nights to retire to rest at a very early hour, so that the good fairies may unobserved enter to find shelter and repose. A very ancient tradition that a fairy in the guise of a beautiful woman once bewitched a host of the best men of the island and then led them all over a cliff to their death in the sea, prevails so unyieldingly to this day, that a Manx wite or sweetheart will on no occasion precede her husband, lest her character for correct womanly attributes be impugned. The same fairy which established this custom is the one which, in its efforts to escape Manx vengeance, was transformed into a wren, and has ever since, on St. Stephen's day, been hunted, stripped of its teathers and beaten to death in countless numbers.

EDGAR L. WAREMAN. An Aluminum Microscope

A microscope now made of aluminum weighs only 2 pounds 1014 ounces as against 7 pounds 13 ounces when made in brass. The screws are of brass, the Camp-bell fine adjustment of steel, and the mess piece of German silver.